



DESSERT (all \$14)

Belgian chocolate tart with kahlua vanilla fudge sauce, vanilla bean ice-cream

Strawberries, meringue, white chocolate mousse, strawberry consommé

Orange, cinnamon & saffron brûlée, almond biscotti, citrus salad

Mango, coconut crème & lime mille feuille

Trio of sorbets with mixed berries & mint

CHEESE SELECTION (\$7 per cheese)

(with crackers, walnut bread, green apple & quince paste)

Tarago Triple Cream Brie (vic) – *While related to brie, the Tarago Triple Cream is not strictly brie in style or origin. The difference is the addition of extra cream and the special fermenting cultures that produce a white bloom. A lush and buttery texture, this cheese exhibits a richness of flavour on the palate.*

Maffra Farmhouse Aged Long Hold Cheddar (nsw) – *Smooth, compact cheddar made to traditional methods. Exhibits slight acid on the front palate, full flavour and a clean finish.*

Milawa Blue (vic) – *A soft blue cheese with a mild flavour enhanced by the restrained growth of delicate green/white mould*

DESSERT WINES

(Glass/375ml)

Mount Horrocks, "Cordon Cut" Riesling, Clare Valley, SA	10/46
Chateau du Pavillon Sauternes, Bordeaux, France	11/48
Stefano Lubiana Moscato style Alfresco, Granton Tas	48
Kracher Beeranauslese Cuvee, Illmitz, Austria	52